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oysters x4 (gf) (r) 26

Freshly shucked, salt, pepper, Tiger's milk.

ceviche (gf) (r) 31 †

Goldband/Pink Snapper, ginger, garlic, habanero chilli, red onion, lime juice, sweet potato, coriander, celery, sweet corn, chulpi.

beef tartare x3 (gf) (r) 27

Premium Black Angus tenderloin, red onion, pickle beetroot, coriander, dill, black pepper, crispy plantain, EV00.

camarones al pilpil (gf*) 24 †

Wild Patagonian Prawns, parsley, garlic, chilli, pepper, merken, EV00, served with sourdough ciabatta toasted.

coxinha de frango x2 19

Brazilian teardrop-shaped shredded-chicken croquettes with cheese, tomato, onion and garlic, served with spicy paprika mayo.

chori (gf) 20

Thick mild pork sausage, salsa criolla.

chicken bites (gf) 17

American mustard, honey, blue cheese mayo, lemon.

pinchos de carne x2 (gf) 28

Skewered Black Angus tenderloin marinated in traditional Bolivian spices, lemon.

arepas colombianas con queso x2 (gf) (v) 15

Cornbread stuffed with cheese, hogao sauce.

humita (gf) (v) 18

Sweet corn, capsicum, onion, garlic, double brie cheese.

tempura cauliflower (gf) (vg) 15

Spicy paprika mayo.

tequeños x2 (v) 16

Golden, haloumi cheese-stuffed dough, guasacaca sauce.

empanada de carne 9

Beef mince, onion, egg, capsicum, olives, cumin, nut meg, butter.

empanada de pollo 9

Diced chicken, onion, garlic, carrots, olives, capsicum, butter.

empanada de hongos (v) 9

Mushrooms, onion, garlic, cheese, truffle oil, thyme, nut meg.



mains

asado (370g) (gf) 47

A feast of slow-cooked beef ribs, finished on the char grill for that perfect smoky flavour. Served with chimichurri and chips.

lomo (250g) (gf) 60

Sliced eye fillet, marbled with flavour and buttery-soft to the bite. Served with chimichurri and chips.



barramundi con piel crocante (170g) (gf) 41

Crispy-skinned Barramundi, fresh herbs salad with citric and mustard dressing.

bondiola de cerdo (230g) (gf) 40

Slow-cooked pork scotch fillet with Malbec, Dijon mustard and fresh herbs, crunchy potatoes.

pollo al ají amarillo (gf) 37 //

Roasted chicken breast, ají Amarillo, onion, garlic, cream, crunchy potatoes.

sabores de tierra (gf) (vg) 35

Roasted capsicum, mushrooms, red onion and crunchy fried chickpeas, served on pumpkin, carrots and onion purée.

sides

rocket salad (gf) (v) 11

Baby rocket, parmesan cheese, EVOO, gourmet glaze.

tricolor salad (gf) (vg) 15

Grape tomatoes, sweet corn, avocado, EVOO, gourmet glaze.

crispy fries (gf) (vg) 11

Served with aioli.

roasted broccolini (gf) (vg) 11

Served with garlic oil.

desserts

flan (gf) (v) 18

Cream, dulce de leche.

chocotorta (v) 20

Chocolinas, cream cheese, dulce de leche, Dutch cocoa powder.

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sparkling

bandini prosecco veneto, italy **14 / 65**
42 degrees south sparkling campania,
tasmania **14 / 65**
lallier champagne oger, france **225**

white wines

totara sauvignon blanc marlborough, nz **14 / 65**
gigi pinot grigio veneto, italy **14 / 65**
amelia park ssb margaret river, wa **14 / 65**
rockbare the clare riesling clare valley,
sa **14 / 65**
credaro kinship chardonnay margaret river,
wa **14 / 65**
shaw & smith sauvignon blanc adelaide
hills, sa **90**
sa raja kintari superiore vermentino
sardinia, italy **110**
andeluna 1300 torrentés mendoza, argentina **70**
oliver's taranga fiano mclaren vale, sa **80**
inama carbonare soave classico veneto,
italy **160**
mountadam high eden estate chardonnay eden
valley, sa **105**

red wines

ventisquero reserva pinot noir valle de
casablanca, chile **14 / 65**
karman tinto tempranillo rioja, spain **14 / 65**
la boca malbec mendoza, argentina **14 / 65**
mountadam five fifty shiraz barossa valley,
sa **14 / 65**
alkoomi collection cabernet sauvignon
frankland river, wa **14 / 65**
nanny goat pinot noir central otago, nz **110**
3 drops merlot mount barker, wa **80**
poliziano chianti colli senesi sangiovese
tuscany, italy **95**
two hands angels share shiraz mclaren vale,
sa **85**
terra noble azara gran reserva carménère
valle del maule, chile **103**
altitud cabernet franc mendoza, argentina **95**
ben marco malbec mendoza, argentina **106**
fallen giants cabernet sauvignon halls gap,
vic **95**
garzón reserva tannat maldonado, uruguay **120**

rose

rameau d'or petit amour igp
mediterranean, france **14 / 65**
chateau la gordonne bio rose cotes
de provence, france **95**

cocktails tipicos

caipirinha 23

Brazil's national cocktail with
lime, sugar and cachaça, simple
yet bursting with flavour.

pisco sour 23

Pisco, lime and a touch of
bitters, balanced perfectly for a
refreshing kick.

vaina 23

Traditional, dessert-style
cocktail from Chile with ruby
port, brown crème de cacao, brandy
and a pinch of ground cinnamon.

fernet con coca 20

A beloved Argentine drink, fernet
mixed with coca-cola.

piña colada 22

Tropical and creamy, with rum,
coconut and pineapple.

passionfruit martini 22

Sweet & tangy cocktail featuring
vodka, passionfruit, pineapple &
lime juice.



beers on tap

guinness 4.2% **15**
side track xpa 3.5% **13**
stone & wood pacific ale 4.4% **16**
feral lager 4.5% **14**
little dragon ginger beer 4% **16**
tall timbers ipa 5.9% **15**
west coast pilsner 4.5% **15**

non-alcoholic

homemade limonada with fresh ginger,
mint and soda **12**
mango mojito mocktail with mango,
lime, mint and soda **15**
guinness zero **11**
heineken zero **11**
soft drinks

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